The Whitley

MONTGOMERY, ALA.

COFFEE SHOP

ALL DINING SPACE AIR CONDITIONED

A la Carte

Menu

"Read You'll Enjoy"

A la Carte Menu

RELISHES AND APPETIZERS

Ripe or Stuffed Olives ..... .30
Queen Olives ..... .30
Sweet Mixed Pickles .20

Fruit Cocktail ..... .30
Shrimp Cocktail ..... .45
Crabmeat Cocktail ..... .45
Imported Sardines ..... .50

Celery ..... .25
Stuffed Celery ..... .50
Iced Shrimp with Mayonnaise ..... .50

SOUPS

Chicken Broth ..... .25
Consomme ..... .25

Vegetable Soup ..... .25

Cream of Tomato ..... .25
Mock Turtle ..... .25

EGGS AND OMELETTES

Two Eggs, Boiled, Fried or Scrambled ..... .30
Shirred Eggs ..... .30
Ham or Bacon Omelette ..... .50
Poached Plain ..... .25

Poached on Toast ..... .35
Plain Omelette ..... .30
Jelly, Cheese or Tomato Omelette .40
Spanish Omelette ..... .50

MISCELLANEOUS

Calf's Liver with Bacon or Onions .60
Calf Brains and Eggs Scrambled .40
Corned Beef Hash with Poached Egg ..... .35
Half Spring Chicken Broiled or Fried ..... .75

Chicken a la King ..... .75
Half Spring Chicken a la Maryland ..... .90
Half Spring Chicken en Casserole, Parisienne ..... .90
Welsh Rarebit ..... .50

COLD MEATS

Cold Boiled Ham ..... .60
Cold Roast Beef ..... .60

Cold Sliced Chicken .75

Sardines ..... .50
Sardines ..... .60

Potato Salad served with Cold Meats

SANDWICHES

Cheese, Tongue or Egg ..... .25
Bacon and Tomato .25
Cold Roast Beef ..... .30
Chicken ..... .35

Goose Liver ..... .20
Special Club ..... .60
Ham ..... .25
Ham or Bacon and Egg ..... .35

Denver ..... .30
Sardine ..... .40
Hot Roast Beef Sandwich ..... .45

SALADS

Head Lettuce ..... .25
Sliced Tomatoes ..... .25
Combination ..... .30
Lettuce and Tomato .30

Fruit Salad ..... .40
Waldorf Salad ..... .30
Potato Salad ..... .20
Crabmeat or Shrimp ..... .65

Chicken ..... .60
Stuffed Tomato with Chicken, Shrimp or Crabmeat ..... .60

November 7, 1942 THE WHITLEY HOTEL

CHEF'S SUGGESTIONS

SHIRRED EGGS WITH LITTLE PIG SAUSAGE. 75
FRIED SPECKLED TROUT, TARTAR SAUCE. 60
HOT TURKEY SANDWICH, CRANBERRY SAUCE, SNOWFLAKE POTATOES.75
WHITLEY SPECIAL PLANK STEAK FOR TWO 3.00

TABLE D'HOTE DINNER

(Price of Entree Establishes Price of Dinner)

Choice:

Vegetable Soup
Chicken Broth with Rice
Cream of Tomato Soup

Fruit Cocktail
Tomato Juice
Pineapple Juice

-

Sweet Pickle

-

Broiled Sirloin Steak, Butter Sauce 1.50
Fried Chicken, Country Style 1.10
Broiled Shad Roe on Toast 1.00
Breaded Veal Cutlets, Tomato Sauce . .90
Broiled Pork Chops, Apple Sauce 95

Tiny Green Peas
Au Gratin Potatoes
Steamed Cauliflower

Buttered Carrots
Saute Corn

-

Lettuce or Apple & Raisin Salad

-

Choice:

Purple Plums
Jello with Cream
Chocolate Sundae

Peach Melba
Pie and Cheese
Assorted Pies
Ice Cream & Cake

-

Coffee Tea Milk

CLUB DINNERS

No.1 Tomato Juice, Fried Trout, Tartar Sauce
Tiny Green Peas, Au Gratin Potatoes
Coffee, Tea, Milk .65

No.2 Soup, Chipped Beef in Cream
Steamed Cauliflower, Buttered Carrots
Coffee, Tea, Milk .50

No.3 Fruit Juice, Brains and Eggs Scrambled
Tiny Green Peas, Saute Corn
Coffee, Tea, Milk .50

AT THE PARAMOUNT
"THE GLASS KEY"

FISH AND SEA FOOD

Grilled Gulf Flounder ..... .60
Broiled Spanish Mackerel ..... .60
Fried Tenderloin of Trout, Tartar Sauce ..... .60
Lobster in Season
Broiled Red Snapper Steak ..... .70
Fresh Shrimp a la Creole ..... .60
Crab Flakes a la Newburg ..... .60
Boiled or Broiled Salt Mackerel Filet ..... .50

BON SECOUR OYSTERS

Fried, Dozen ..... .65
Fried, Half Dozen ..... .35
Brochette ..... .75
Stew, Dozen ..... .65
Half Dozen ..... .35
Broiled, with Bacon ..... .75
Cream Stew, Half .45 Whole Stew .75

STEAKS AND CHOPS

Sirloin Steak for one 1.25
Sirloin Steak for two 2.50
Tenderloin Steak for one 1.00
Tenderloin Steak for two 1.90
Lamb Chops, two ..... .60
Mutton Chops, two ..... .50
Pork Chops, two ..... .60
Breaded Veal Cutlets ..... .60
Filet Mignon with Mushrooms 1.40
T-Bone Steak 1.25
Garnish for Planked Steak, per person ..... .50

GARNITURES

Smothered Onions ..... .25
Mushroom Sauce ..... .30
French Fried Onions ..... .25
Hollandaise ..... .30

POTATOES

American Fried ..... .20
French Fried ..... .20
Lyonnaise ..... .20
Hash Brown ..... .20
Au Gratin ..... .25
Julienne ..... .20
Boiled or Mashed ..... .20

VEGETABLES

Creole ..... .25
Green Peas ..... .20
Asparagus, drawn butter ..... .25
String Beans ..... .20
Spinach ..... .15
Sugar Corn ..... .20
Lima Beans ..... .20
Buttered Beets ..... .15
Spinach with Egg ..... .25
Stewed Tomatoes ..... .15
Buttered Carrots ..... .15

DESSERTS

Ice Cream ..... .15
Pie ..... .10
Layer Cake ..... .10
Parfait ..... .25
Chocolate or Fruit Sundae ..... .20
Chiffon Pie ..... .15
Pie a la Mode ..... .20
Preserved Figs ..... .25
Banana Shortcake ..... .20

BEVERAGES

Coffee, cup ..... .05
Coffee, pot ..... .10
Iced Coffee ..... .10
Milk ..... .10
Tea, Pot ..... .10
Iced Tea ..... .10
Postum, Pot ..... .10
Cream ..... .25
Half and Half ..... .15
Chocolate or Cocoa ..... .10
Coca-Cola ..... .10
Dr. Pepper ..... .10
Orange Juice ..... .10
Grapefruit Juice ..... .10
Canada Ginger Ale ..... .25